

WANT TO FIND A JOB IN NEW ZEALAND ?

Hospitality, Cocktail, Café Server, Barista and Internship Courses.

Special Package for NZLC Auckland Students

Want to understand Hospitality?

3 Day Course:

Monday, Tuesday, Wednesday 4 – 7 pm



Learn how to:

- Set up a restaurant, pour wine and carry dishes.
- Take customer orders.
- Learn to take payments and use eftpos machines.

We will also cover

- Understanding the hospitality business.
- Practical hospitality.
- Becoming an employee in New Zealand.

~~\$295~~ ⇒ NZLC Price \$250

Want to learn how to make cocktails?

4 days Cocktail and Mixology courses



Learn classics such as Margarita, Cosmopolitan, Mojito and Caipirinha and progress into mixology and start to create your own drinks. You will understand the tastes and flavours of spirits and liqueurs and become a great cocktail maker. Build your confidence at mixing and presenting cocktails at home or at work:

- Introduction to Cocktails and Bartending
- Product knowledge
- Cocktail recipe structure

~~\$350~~ ⇒ NZLC Price \$300

Want to work in a Café?

**3 Day Café Server Course:
Monday, Tuesday, Wednesday 4 – 7 pm**



Learn how to:

- Set up food cabinets.
- Take customer orders.
- Communicate with customers.
- Learn to take payments and use eftpos machines.

We will also cover:

- Basic food safety.
- Your responsibilities as an employee and what to expect from your employer.

~~\$295~~ ⇒ NZLC Price \$250

Want to learn how to make coffee?

3 or 5 day Barista courses



**Certificate in Barista Skills PART 1
3 day course: Mon, Tue & Wed 4 – 7pm**

The course covers:

- Espresso recipes, terms and techniques.
- Coffee roasts, grinds, storage of coffee.
- Cleaning an espresso machine.
- Theory module (different varieties of coffee beans, their different growing locations and how these influence the taste of coffee).

~~\$295~~ ⇒ NZLC Price \$250

**Certificate in Barista Skills Part 1 + 2
5 day course: Mon to Fri 4 – 7pm**

Extension of part 1, with further practice to perfect your technique:

- How to set up for the day.
- Gain confidence to get hired at a café.
- Sales and customers service.
- How to clean and maintain an espresso machine.
- Plus learn more techniques and new recipes:
Soy Latte / Chai Latte / Iced Coffee / Chocolate.

~~\$500~~ ⇒ NZLC Price \$415

**Want to do an internship @ a local cafe?
(If booked with Barista course Part 1)**



~~\$175 1 week 2h/day~~ ⇒ NZLC \$175 - 5h/day

A certificate of attendance will be awarded upon completion of each course

Course start date: Check with NZLC Student Services team / Minimum English level required: Intermediate or above / Minimum required weeks of study at NZLC Auckland: 4 weeks + / Minimum age: 17 years* + / The programme is carried out by and follows the terms and conditions of New Zealand School of Food and Wine (NZSFW), minimum number of students required; booking subject to availability. * 18 years for the cocktail and mixology courses.